

LUNCH SPECIALS

don

LARGE RICE BOWL WITH TOPPINGS

- ABURI POKE DON** \$19.50
miso marinated sashimi, grilled seasonal vegetables, poke dressing
- NASU POKE DON** \$18.50
deep fried miso eggplant, spring onion, aonori, grilled seasonal vegetables, poke dressing
- VEGETARIAN POKE DON**  *GFO* \$18.50
seasonal mushroom & vegetables, tofu, miso poke dressing
- WAGYU BEEF DON** \$19.50
sliced Australian wagyu beef with Japanese beef sauce with onion, green salad
- JAPANESE CURRY RICE** \$17.50
choice of chicken or tofu tempura. Japanese curry with seasonal vegetables
- UNAGI DON** \$19.50
grilled freshwater eel with eel sauce (sweetened soy) sauce

bento

ALL BENTOS COME WITH
GREEN SALAD, DAILY DISH & RICE

- MIYAZAKI CHICKEN BENTO** \$18.50
tempura chicken with green salad, rice and house dressing
- WAGYU BEEF BENTO** \$20.50
sliced Australian wagyu beef with Japanese beef sauce, green salad, rice and house dressing
- CHEESY TOFU BENTO** \$19.50
tofu tempura with tendashi, melted cheese, egg, onion and seasonal mushroom
- DAILY SPECIAL** \$17.50
ask us about it!



sashimi

+ \$3 ABURI STYLE: A METHOD OF LIGHT SEARING DIRECTLY FROM FLAME

SALMON <i>GFO</i> 8pc Australian salmon sashimi	\$19.50	ASSORTED SASHIMI <i>GFO</i> 9pc / 15pc daily fresh sashimi (chef selection)	\$26.50 / \$38.50
TUNA <i>GFO</i> 8pc Australian tuna sashimi	\$26.00	PREMIUM TORO SASHIMI PLATTER 9pc fatty tuna, salmon and kingfish (limited)	\$39.50
HAMACHI <i>GFO</i> 8pc Australian kingfish sashimi	\$24.00	ABURI SASHIMI COMBO 9pc daily fresh sashimi aburi style	\$28.50
SCALLOP <i>GFO</i> 6pc scallop sashimi	\$22.00		

rolls

BITE-SIZED SUSHI PIECES

VEGGIE ROLL (V) <i>GFO</i> 8pc avocado, cucumber, mix leaf, capsicum, sweet chili mayo	\$12.00	FRY ME TO THE MOON 6pc deep fried salmon and cream cheese roll, sweet chili mayo, teriyaki sauce	\$18.50
SWEET POTATO TEMPURA ROLL (V) 8pc sweet potato tempura, mayo	\$15.00	KAMIKAZE ROLL 8pc prawn tempura, shredded crab sticks, avocado, masago, homemade aburi sauce	\$18.50
THE GREEN LEAF (V) 8pc zucchini tempura, cream cheese, mix leaf, red capsicum, lotus chip, sweet chili mayo, teriyaki sauce	\$17.50	LOVE ME TENDER 8pc fried chicken, cucumber, mix leaf salad, avocado, seared breadcrumbs, tartare	\$18.50
SALMON AVO ROLL <i>GFO</i> 8pc fresh Tasmanian salmon, avocado, mayo	\$18.50	UNAGI ROLL 8pc fresh water eel with cucumber, avocado, eel sauce	\$18.50
SPICY TUNA ROLL 8pc fresh South Australian tuna, cucumber, spicy sauce	\$19.50		



nigiri

A SMALL BALL OF SUSHI RICE WITH SEAFOOD TOPPING

SALMON 4PC	\$16.50	SALMON OSHI 6pc blow torched pressed salmon sushi, soy, homemade aburi sauce	\$19.50
TUNA 4PC	\$17.50		
HAMACHI 4PC	\$16.50	ITACHOU NIGIRI 6pc chef selection nigiri	\$22.00
SCALLOP 4PC	\$17.50	SIGNATURE ABURI 7pc chef selection	\$25.00
COOKED PRAWN 4PC	\$14.50		
UNAGI 4PC fresh water eel	\$16.50		

japas

JAPANESE TAPAS

EDAMAME (V) GFO \$6.50
lightly salted soybeans

CRUNCHY SALAD (V) \$10.00 / \$15.50
green leaf salad, sweet potato fries, lotus chips, sesame dressing

TOFU & SEAWEED SALAD (V) \$10.00 / \$15.50
tofu, seasoned seaweed, salad leaves, red cabbage, house dressing

OTAKU FRIES (V) \$8.50
fries with home-made garlic aioli, aonori

CREAMY CROQUETTE \$10.50
5pc deep fried bread crumbed potato mash, shredded crab sticks, sweet chili mayo

NASU DENGAKU (V) \$15.50
deep fried eggplant, miso, spring onion, aonori bits

BAO BAE (please allow 10-15 minutes preparation) \$8.50 / pc
choice of:

- FRIED CHICKEN, SWEET CHILLI MAYO

- TOFU TEMPURA, MISO, TERIYAKI (V)

- WAGYU BEEF, YAKINIKU SAUCE, TARTARE

PORK GYOZA (please allow 10-15 minutes preparation) \$16.50
5pc pork gyoza with glazed onion miso sauce, spring onion, shredded chili

CHEESY TOFU \$18.50
tofu tempura, tendashi, melted cheese, onion, egg, seasonal mushroom, spring onion

MIYAZAKI CHICKEN \$18.50
chicken tempura, salad, tartare sauce



tempura

LIGHTLY BATTERED DISH
WITH A GOLDEN CRUNCH

ASSORTED TEMPURA \$19.50
8pc assorted veggie and king prawn

VEGETARIAN TEMPURA (V) \$18.50
10pc assorted veggie

ASSORTED SEAFOOD TEMPURA \$29.50
8pc salmon, king fish, tuna & prawn (limited)

kids

AVOCADO & CUCUMBER ROLL \$6.90

COOKED TUNA & CUCUMBER ROLL \$8.50

CHICKEN ROLL \$8.50

BABY ROLL \$5.50
choice of avo, cucumber, crab meat, cooked tuna

sides

STEAM RICE / SUSHI RICE \$2.50

MISO SOUP \$3.50
miso paste with dashi soup with vegetables

EXTRA SAUCE \$1.50

desserts

MATCHA ICE CREAM \$6.50

MATCHA CHEESECAKE \$9.50

SESAME MOCHI WITH ICE CREAM \$12.00